

CARVED TO ORDER

We require one Chef Per 100 people for Stations, \$100.00 per Chef

Minimum of 25 people

Two (2) hour Maximum

Served with Appropriate Accompaniments

Stations

House Made Green Tea Gravlax or Oak Smoked Cambridge Salmon

Grated Egg, Minced Red Onion, Capers

Dijon Mustard, Dill Cream Cheese, Bagel Chips, Pumpernickel and Rye Breads

\$225.00

Serves 25 people

Norwegian Salmon En Croûte with Spinach and Lemon Caper Beurre Blanc

\$10.00 per person

Whole Roasted Tanglewood Farm Turkey Breast, Cranberry Relish, Herb Mayonnaise,

Imported Mustards and Assorted Townsend Rolls

\$8.00 per person

Honey Glazed Black Forrest Ham and Assorted Townsend Rolls

\$8.00 per person

Roasted Rack of Lamb, Minted Balsamic Gastrique and Imported Mustards

\$4.75 per chop

Black Angus Steamship Round of Beef with au Jus, Creamy Horseradish Sauce

Assorted Townsend Rolls

\$9.00 per person

Minimum of 50 people

Roasted Pork Tenderloin, English Sage and Onion Stuffing, with Port Wine Sauce

\$9.00 per person

Roasted Vienna Whole Salami, Honey Mustard Glaze with Dark Pumpernickel Rolls

Assorted Mustards and Chutney

\$8.00 per person

Roasted Prime Rib with Rosemary au Jus, Creamy Horseradish and Assorted Townsend Rolls

\$12.00 per person

(Minimum 25 people)

*Roasted Beef Tenderloin, Wild Mushroom and Béarnaise Sauces**

\$14.00 per person

**Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.*

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

FORTE

*We recommend one Chef Per 100 people (\$100.00 per Chef)
Minimum of 25 people
Served with Accompaniments*

Two (2) hour Maximum

Stations

Woodland Mushroom

*Portobello, Shiitake, Crimini, Trumpet and Chanterelle
Sautéed with Garlic, Cognac and Shallots
Served in Stemmed Martini Glasses with Toasted Baguettes
\$12.00 per person*

Broadway Deli

*Corned Beef Brisket, Tangle Wood Farms Turkey Breast
Whole Roasted Vienna Salami carved tableside
Served with Assorted Mini Rolls and Imported Cheese
Horseradish, Grain Mustard, American Mustard and Chutney
\$12.00 per person*

Dim Sum

*Coconut Shrimp, Asian Dumplings, Spring Rolls, Pot Stickers, Crab Rangoon
With Sweet & Sour Sauce, Hoisin, Chipotle Orange Dipping Sauce, and Garlic Black Bean Dip
\$14.00 per person*

Wok Stir-Fry

*Wok Stir Fry of Shrimp, Chicken, Beef, Diced Onions, Baby Corn, Tri-Colored Peppers, Bean Sprouts,
Bamboo Shoots, Water Chestnuts, Mandarin Oranges, Mixed Vegetables, Cashew Nuts, Fried Rice,
Hoisin Sauce, Soy Sauce, Teriyaki Sauce, Olive Oil and Sesame Oil
\$12.00 per person*

Asian

*Hoisin and Plum Barbequed Pulled Duck, Gyoza Pancakes with Hot Mustard
Sesame Cashew Chicken with Crisp Lettuce Cups, Julienne Cucumber and Scallions
Vegetables and Chicken Pot Stickers
Asian Ramen Noodle and Vegetable Salad
\$14.00 per person*

**Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.*

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

FORTE *(continued)*

We recommend one Chef Per 100 people (\$100.00 per Chef)

Minimum of 25 people

Served with Accompaniments

Two (2) hour Maximum

Stations

Fajita Bar

*Chicken, Beef and Vegetarian Fajitas with Soft Flour Tortillas,
Sour Cream, Pico de Gallo, Green Onions, Shredded Cheddar Cheese,
Spicy Salsa and Fresh Guacamole*

\$12.00 per person

Quesadilla

Chicken and Seafood Quesadillas

*Monterey Jack and Smoked Cheddar Cheese served in Warm Flour Tortillas
With a Trio of Salsas, Guacamole, Black Beans and Sour Cream*

\$10.00 per person

Pasta Bar

*Made to order Pastas: Tri-Colored Rotini, Penne, Bow-Tie, Ricotta Cheese Tortellini
Chicken, Shrimp and Fresh Vegetables*

*Wild Mushrooms, Chopped Herbs, Fresh Garlic and Grated Parmigiano-Reggiano
Garlic Bread, Freshly Baked Focaccia, and Thin Italian Breadsticks
Marinara, Alfredo, Cajun Cream, and Pesto Cream Sauces*

\$12.00 per person

Grilled Bruchetta

French Bread grilled to order

*Served with Homemade Spreads: Caramelized Onions, Wild Mushrooms
Vine Ripe Tomato Pomodoro, Cannellini Bean, Marinated Artichokes
Black Olive Tapenade and Goat Cheese*

\$7.00 per person

Potato Bar

Idaho, Yukon Gold and Sweet Potatoes

*Whipped Butter, Wisconsin Cheddar, Goat Cheese Crumbles, Bacon
Sour Cream, Chives, Caramelized Onions and Brown Sugar
Served in Stemmed Martini Glasses*

\$10.00 per person

*Items contain or may contain undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.